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Editorials . . .

RETORTS AGAIN —Readers will recall that approximately a year ago, (May 11, 1959 issue), this publication discussed an alarming situation uncovered by an NCA survey regarding the condition and operation of retorts. Today, despite continuing publicity, and following hundreds of visits to canning plants by the NCA research team, the Committee on Retorts is greatly concerned to find that there is still some carelessness, inefficiency and incompetence in retorting.

This unhappy situation is, in many respects, even more alarming than the first findings, for every canner knows that the retort operation is the very heart of the operation. Then, too, since last year we have experienced that most unfortunate cranberry incident and the flood of sensational publicity following. It doesn't take a great deal of imagination to envision the irreparable harm that would be done the industry following that episode, should a batch of "hot" canned foods reach the market due to improper retorting—or due to any other cause for that matter. However, this business of retorting is basic—like a carburator on a car—the desired results just cannot be obtained unless proper adjustment is maintained.

All the facts are outlined in the accompanying article by Mr. Alstrand. By all means read and study it and take the proper action. It's a poor gambler who bets against the odds when they are pointed out to him so clearly.

EVERYBODY'S BUSINESS —Up in New York last week a small number of representatives (too small) of allied industries were guests of the National Canners Association and their public relations firm, Dudley-Anderson-Yutzy. Purpose, of course, was to acquaint these allied people with the objectives and the direction of consumer and trade relations publicity activity, so that all programs may be more effectively tied together.

There is no exaggeration in the statement that publicity is everybody's business. All of us in the supplies and services end of this business know that as the processor prospers, so also do we prosper. Down in Atlantic City several years ago a number of suppliers, including the writer, held a meeting, the purpose of which was to promote canned foods personally. The reasoning was that if everyone connected with this great and wonderful industry, would get out and pitch—ask for canned foods on the menu, talk canned foods with our friends, etc., many an extra can would be sold.

NCA's approach is, of course, on a higher level, yet this grass roots approach was, and is, a good one. Who knows, one day someone with a generous amount of push and drive, will take hold of this and run with it. When they do the canners' sales problems will all but cease to exist.

Just so, if all of these fine firms selling the canning industry would take a leaf from American and Continental can companies, and several of the steel firms in their promotion plans, this column would never again find it necessary to warn the industry to go easy in its acreage plans.

Management's Big Stake in Safe Retort Practices

D. V. ALSTRAND
American Can Company, Maywood, Illinois
Member—N. C. A. Committee on Retort Equipment and Operation

The National Canners Association retort survey program has been underway for about one year. Before another canning season gets too far advanced it is appropriate to discuss what has been done and what lies ahead.

For those who are not acquainted with this project, or who may have forgotten its background, let us do a little reviewing.

BACKGROUND OF PROJECT

In the past thirty years the success of commercially canned foods in the United States has given them the reputation of the safest foods on earth. It is true that home canned foods take their yearly toll of lives and some imported foods have been found to be dangerous, but, fortunately, commercially canned foods in this country have been uniformly safe.

Only in one state in the Union is the processing of low-acid food products controlled by law. The freedom given the canning industry in the other states by the authorities rests entirely upon the wonderful job of self-regulation that the industry has performed over the years. In the current atmosphere toward food regulation shown by the Federal government, a break in this record could possibly bring governmental control of all food canning operations.

Under such conditions of well being, there is a tendency to overlook the fact that there is no room for failure to sterilize adequately, and to minimize the necessity for adequate retort operation. It is not too surprising, then, to find that in 1958, just two years ago, serious spoilage was encountered by a canner.

The N. C. A. Laboratory was called upon to investigate this trouble and found it to be extremely serious. Through the immediate action of the N. C. A., the canner, his broker, and his dealers, the small amount of canned goods that had already been shipped was recalled.

After all the canned product had been accounted for, N. C. A. scientists proceeded to determine the cause of the spoilage. They found that it was caused entirely by faulty retort operation. The recommended processing time was being used, but the retorts were not being vented.

Following up this evidence of poor practice, the N. C. A. conducted a small survey of canners in the East. It was found that in one way or another over 90% of the canners had deficient equipment or were using improper retorting procedures.

Since this survey indicated that poor practices and equipment hook-ups were prevalent, the National Canners Association quickly called a meeting of its Processing Committee to discuss the situation. (This committee is responsible for the information published in Bulletin 26L on processes for low acid products.) The Committee members, fully cognizant of the serious implications of the problem, proceeded immediately to organize a retort survey committee with representation of the N. C. A., American, Continental, Crown, Heekin and National Can Companies and the Canning Machinery Division of the Food Machinery & Chemical Corporation. This is known as the N. C. A. Committee on Retort Equipment and Operation.

SURVEY PLAN AND PROCEDURE

The new committee immediately prepared a plan to prevent a recurrence of the 1958 situation through a survey of retort installations in all canneries east of the Rocky Mountains processing low acid food products. Corrective measures were to be recommended when found necessary. As originally planned, the survey would have involved about 1,100 canning plants, but since that time the program has been expanded to include the Western States (except California) and salmon packers in Alaska. The total number of plants to be surveyed under this program now stands at approximately 1,300.

As the first step, a confidential letter was sent to all canners by the National Canners Association. In this letter the reasons for the survey were explained, and the services of the Committee were offered in checking the retort installations. Included with this letter was a form that could be filled out by the canner stating that he would like to have a survey conducted and listing locations of all his plants. This form was to be returned to the N. C. A. The Committee also prepared an article entitled "Canned Food Retorting—Why and How," which appeared in "The Canning Trade" of May 11, 1959.

Over the years a number of articles have been written on the subject of proper retort operation. The subject has been discussed at national and state meetings and has also been thoroughly covered in N. C. A. Bulletin 26L.

Despite past industry efforts, some canners apparently do not yet realize how serious a case of spoilage such as that discovered in 1958 could be to them individually and to the industry as a whole. It is amazing to learn that only 25% of the canners replied to the the original letter sent out by the N. C. A. and requested that a survey be made of their equipment and operations. It is difficult to understand the lack of response to a program dealing with the very heart and safety of the canning process.

Proceeding with the job at hand, the Committee planned first to check retorts used for processing asparagus, leaf greens, and green and waxed beans —products for which minimum process times are habitually used. The original plans were to complete this program within two years, if at all possible. The Committee is making every effort to do this. To date about 330 surveys have been completed.

What is being done? First it should be pointed out that there is no charge of any kind for this service. It is offered without charge to canners since the organizations supporting the Com-

mittee realize how serious a headlined spoilage outbreak could be. If a bad case of spoilage should be encountered it would not only harm the individual packer, but also would be detrimental to the industry as a whole, including the suppliers.

A form has been prepared listing all details of retort installation so that each point can be checked. Observations also are made of the operating procedures. For this reason the canning plant must be in operation at the time the survey is made. The installation and operations are compared with those recommended in the specifications as given in N. C. A. Bulletins 26L and 32L. The forms are filled out and discussed with the canner. At that time any important details of installation or operation that are not in accord with recommended procedures are pointed out to the canner and suggestions are made for correcting them.

The canner's representative signs the form acknowledging that the survey has been conducted and that the results of the survey have been discussed with him. Signing the form does not necessarily mean that he agrees with the suggestions and recommendations of the survey team or that he will make the recommended changes. The Committee is not a police force and cannot require any canner to make changes in his equipment or procedures. The Committee representative can only use persuasion and logic to convince the canner that improper practices should be corrected.

SOME OF THE RESULTS

In the surveys which have been conducted to date, some infractions of good retorting practices have been noted repeatedly. These include:

Insufficient venting,
Baffle plates in the bottom of the retorts,
Broken thermometers,
Illegible thermometers,
Failure to check thermometers and pressure gauges against standard instruments.
Vent valves only partially opened,
Inadequate steam spreader design,
Use of globe valves instead of gate valves in the vent lines,
Venting into a manifold with back pressure,
No pressure temperature agreement between pressure gauges and thermometers.

The above mentioned conditions were observed most frequently. Other less frequent malpractices were:

Incorrect process timing,
Processing according to pressure instead of temperature.
No bleeders on thermometer wells.
Steam both entering and being vented at the same end of the retort,
No steam spreaders.

Details regarding objectionable conditions such as those listed will not be given in this article. However, each N. C. A. retort surveyor is prepared to discuss any operating or equipment problem with a canner when a survey is made. Correct practices are discussed in N. C. A. Bulletins 26L and 32L.

Who is responsible for processing the output of a canning plant with deficient equipment, or by use of faulty methods? Basically, it is canning plant management. The Committee on Retort Equipment and Operation concluded that "Cook room operators must be carefully selected and must fully understand the importance of operating retorts. They must be instructed in the operation and be willing to follow these instructions. This is a *management* responsibility." It is a continuing responsibility of management since cook room men sometimes change quite often in the canneries.

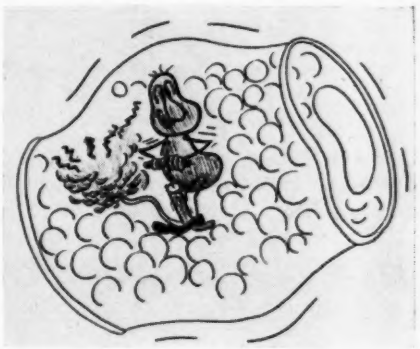
The published article on "Canned Food Retorting—Why and How" was prepared for management, and the N. C. A. Bulletin 32L also discusses the subject very thoroughly. It was also realized that the retort operator himself has to understand what he is doing and why, so an illustrated booklet was prepared specifically for the operator. Several of the illustrations from this booklet are included in this article.

WHY IS RETORTING IMPORTANT?

Let's consider *why* retort operation is one of the most important jobs in the cannery and *how* to do it properly.

Why do we cook the food after it is in the can? All raw foods contain bacteria. If the raw food is not heated the bacteria will grow and spoil it. When a can is sealed, no more bacteria can get in and the retort cook kills those on the inside.

If faulty retorting practices are used, some bacteria may survive the cook. Some bacteria produce gas which will make a sealed can swell or even blow up. Fortunately most housewives realize that a swelled can may indicate spoilage and will not use the product.



If all bacteria are killed, the canned food will keep. Heat kills bacteria—the higher the temperature, the shorter the time. For instance, a cook of 20 minutes at 250°F. does as good a job as 10 hours in boiling water.

Why use steam pressure retorts for processing? A high temperature is obtained with steam under pressure, but this must be pure steam, not steam and air. Air is a poor conductor of heat, in fact it makes a good insulator. Steam from a teakettle spout with a temperature of 212°F. will burn you quickly. Oven temperature at 300°F. will just feel warm.

When the retort is filled and closed the space between the cans is occupied by air. This air must be blown out from among the cans before starting the process. Since, this air is not a good heat conductor—it must be eliminated.

This is done by letting steam in at one end of the retort and letting the

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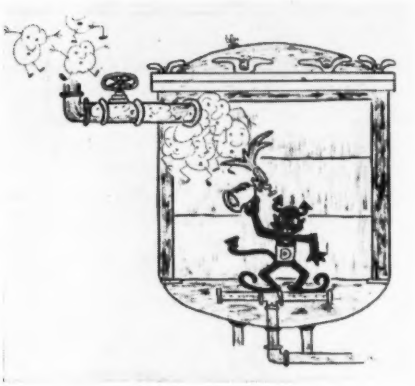


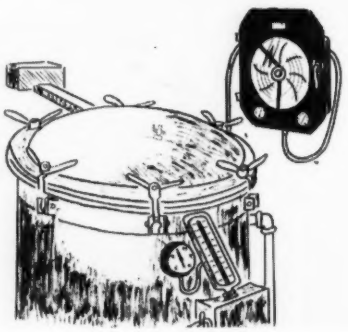
air out through the other end. This process is called venting. Steam must come in fast to blow out all the air and the vent pipe must be big so that the air can escape easily. The vent valve must be wide open during venting or there will be a "traffic jam" and all the air won't get out. When all the air is out of the retort, it is time to close the vent, not before. Venting requirements for removing all air from your retorts are available.

When the retort reaches the cooking temperature, the "race" is on and the cook time can be started. The "race" is between heat and the bacteria, who can withstand the heat for a limited time.

Time the cook to the nearest minute with a good clock. Don't trust your memory. Write down the time at

steam-on, temperature up, and when the cook will be finished. Check your addition to make sure you have figured the time out correctly. Good cook room times are available which will minimize any errors in processing timing.

(At one plant checked in the survey it was noted the retort operator had made an error in timing the process. This was pointed out to the manager and the subject was discussed with the retort operator. He was asked, "If the process time was 18 minutes and the retort was at cook temperature at 10 minutes after 1, what time would you shut the retort off?" He thought for a moment and said, "28 after 1." "If the retort was at processing temperature at 2:30, what time would you shut it off?" At 48 min. after 2, was the answer." "If the retort was at processing temperature at 3:47, what time would you shut it off?" After thinking for a while the operator said, "I don't rightly know, I never was very good at figures." Now, just stop and think that this man was responsible for the retorting operations where an error in processing time could cause spoilage, which if it were serious could completely and thoroughly ruin the packer financially.)



To check the temperature accurately a glass stem thermometer must be installed on each retort. Specifications for proper thermometers are given in N.C.A. Bulletins 26L and 32L. The Committee does not at the present time recommend dial thermometers.

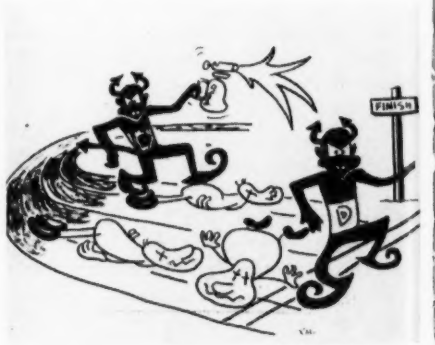
Depend upon the mercury thermometer; if the recorder does not agree, it needs adjusting. The recorder must be adjusted to agree with the thermometer. Recorders are mechanical instruments and can get out of adjustment. Thermometers also may become incorrect but not as easily as a recorder instrument, they should be checked at least once a year. A thermometer of known accuracy should be available for checking the retort instruments. There also are companies who will check and repair thermometers and pressure gauges.

Leave the small petcocks on the retort wide open during the whole cook. They get rid of air in the steam and circulate steam around the thermometer bulb. These petcocks are called "bleeds." Unfortunately there is some confusion of terminology in the canning industry and many canners refer

to the petcocks on *the* top of the retort and the thermometer pocket as vents. These are not vents, they are bleeds. Vents are large openings used during come-up to get rid of the air in the retort. The bleeds, the small petcocks, are of no value in venting the retort during the come-up. They are only to get rid of the small amounts of air that come in with the steam and also to create circulation in the thermometer pocket. Make sure that all compressed air and water valves are closed tightly during cooking. In addition to causing rust, leaky air valves can result in under processing since the bleed petcocks are not of sufficient size to carry off the air that comes in through leaky air valves.

Keep checking the thermometer during the process to make sure that the right temperature is maintained.

When the cook time "race" is over, "Bacteria" will be "out of the money"



and "Proper Process" will pay off. If the proper processing time and practices have been used, the bacteria will be killed before the end of the cook, leaving a safe, commercially sterile canned food.

Specific details of installation and operation have purposely not been discussed in this article. This information is given in N. C. A. Bulletins 26L and 32L. Any canner who has questions regarding his particular operations

(*Continued on page* 19)

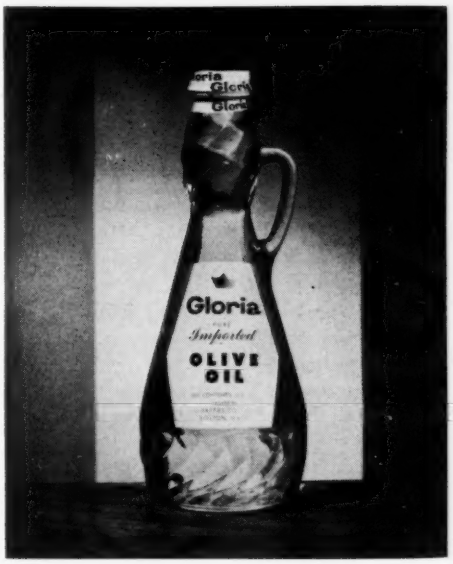
GLASS PACKAGE DESIGN

Stokely-Van Camp, Inc., Indianapolis, recently replaced all paper labels for its full line of Stokely's Finest Pickles with four color foil labels, according to Clarence Wade, manager of the company's pickle and preserve division.

Desire for a foil-bright shelf appearance is cited by Stokely-Van Camp as the prime reason for the change-over. Milprint, Inc., who flexographically printed the new labels, notes that Stokely's move is indicative of the trend to merchandise with foil—a tendency accelerated by the shopper's growing habit of impulse selection.

Stokely's Finest pickles and preserves are distributed nationally to grocery outlets.

Cue Barbecue Sauce is a new product which has been introduced by Anderson, Clayton & Co. Foods Division, Dallas, Texas, in a 15-ounce decanter-style bottle. Developed in the Texas kitchens of Mrs. Tucker, the product is being distributed to selected mid-continent markets. Bottles are packed in an unusual, colorful shipping case decorated with bricks to stimulate a barbecue pit. Cases can be used as in-store display units. Decanters, screw-top closures and display cases are furnished by Owens-Illinois Glass Co. and distinctive labels are by Interstate Printing Co., Houston.



The Gloria brand line of imported olive oil, salad dressing and vinegars is now being packaged in this custom designed decanter cruet. The new bottle, designer by Owens-Illinois Glass Company, carries a blown swirl effect at the bulb-shaped neck and at the heel. Built-in glass handle adds to the attractiveness and social acceptability of the package. Gloria brand line products are distributed by C. Pappas Co., Inc., Boston, Mass., which was founded 60 years ago by Constantine Pappas. The company which grew from a single grocery store to its present status, is under the direction of Mr. Pappas' sons and today imports and packs a wide variety of food products under the Gloria brand label that are distributed in both chain and independent super markets. Decanter cruets and screw-top closures are supplied by Owens-Illinois and labels by H. S. Crocker Co.

GLASSED FOODS

TOMATO JUICE NEEDS PROMOTION STUDY SHOWS

Additional promotion is desirable to increase sales of tomato juice and tomato cocktail, figures contained in a consumer survey on these products indicate.

The study which was made for Owens-Illinois Glass Company, Toledo, by the Home Makers Guild of America shows that while more than seven out of ten homemakers are purchasers of tomato juice, only 12.7 per cent have ever purchased tomato cocktail.

Areas of promotion for tomato juice include serving at luncheon and between meals. An overall promotion is needed to acquaint consumers with tomato cocktail.

The Guild figures show that the majority of housewives (57.9 per cent) serve tomato juice as a breakfast beverage. This declines to 13.2 per cent at luncheon; 23.1 per cent at dinner; and 24.2 per cent between meals.

Tomato cocktail is served by 61.1 per cent of the housewives as a dinner beverage; by 36.1 per cent between meals; and 31.5 per cent at breakfast. It drops to 17.6 per cent at luncheon.

More than half of the families usually serve four ounces of each per family member.

It is interesting to note that almost eight out of ten consultants transferred unused portions of tomato juice to another container, while more than six out of ten transferred tomato cocktail. Glass was usually used to receive unused portions.

Major reasons for this transfer, according to answers in the survey, were "do not like to store in tin," and "tin affects taste of food." A number of housewives said that they feel juice and cocktail in a glass container would be safe, more attractive, and would show the tomato color to better advantage.

In recommending that food packers adopt 16-ounce and 32-ounce glass packages for juice and 12- and 32-ounce for cocktail, Owens-Illinois' representatives point to the increasing use of glass as a container for tomato juice and cocktail.

They refer to statistics of the National Canners Associations which show that there has been a 95 per cent increase in glass in the average annual total pack of juice and cocktail during the past five years—even though the total pack has increased only 27 per cent.

Almost half of the consultants preferred the 46-ounce container for juice while 36.5 per cent liked this size for cocktail. The 32-ounce and 16-ounce ran second and third for juice, while the 12-ounce and 32-ounce units were the second and third choices for cocktail.

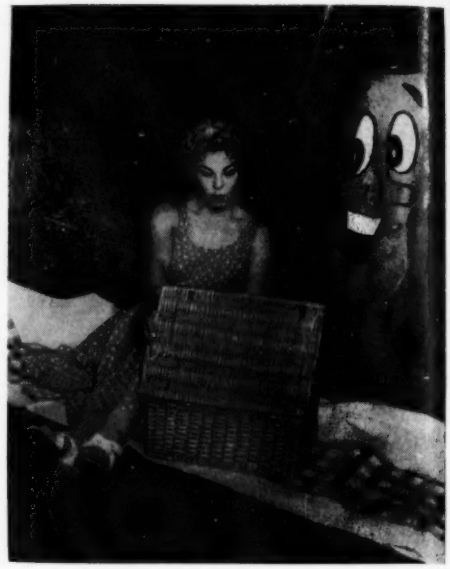
BANDED PACKAGES STIMULATE GLASS SALES

Of special interest to glass packagers is a new booklet that interprets results of the latest Du Pont consumer buying habits study for food processors who use bottles and jars.

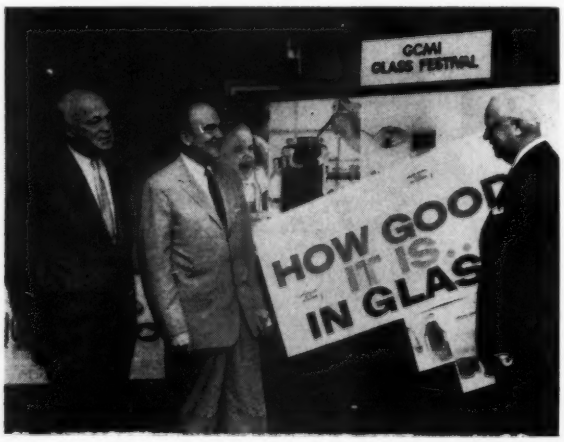
According to the survey, which included 16 glass-packaged items sold in supermarkets, 71 per cent of these products were purchased as a result of buying decisions made inside the store —a slightly higher percentage than the average for all supermarket items.

"Such a high 'impulse buying' score indicates the importance of effectively merchandising glass-packaged products through store-level promotions and sales-winning packaging," said Thomas W. Holland, manager of sales for Du Pont's "Cel-O-Seal" cellulose bands division. Pointing out the protective and merchandising advantages of cellulose bands for drawing the shopper's attention at the point of sale, Mr. Holland reported that in a sales test of more than 20,000 glass containers—also quoted in the booklet—banded packages outsold unbanded ones for identical products by an average of 17 per cent.

The new booklet is available by writing Department G, "Cel-O-Seal" Division, Du Port Company, Station B, Buffalo, N. Y.



Pickles are perfect picnic partners, finds Antoinette Bisbini. When planning a picnic or outdoor living display, several kinds of pickles should be highlighted—at least one sweet item, one dill item and one fresh-pack item, according to the National Pickle Packers Association. A saturation publicity campaign on pickles for picnics is now underway to step up consumer demand. The Association is also tieing in promotional activities with the political conventions scheduled for July.



GLASS FESTIVAL.—Howard C. Herger (left) of the Pierce Glass Company, Richard L. Cheney, (center) executive director of the Glass Container Manufacturers Institute, and Glenn A. Mengle (right) of the Brockway Glass Company, agree about "how good it is in glass" during GCMI's 30th semi-annual meeting held recently at The Greenbrier, White Sulphur Springs, W. Va. More than 250 glass container officials and their wives attended the three-day meeting.

IN THE NEWS

INTER-INDUSTRY COMMUNICATIONS CONFERENCE

Allied industry representatives met with National Canners Association and Dudley-Anderson-Yutsy staff personnel at an all-day meeting Tuesday, June 21 at the Hotel Plaza in New York, in a session designed to improve communications among the many organizations interested in the welfare of canned foods.

The meeting was attended by 29 representatives of 18 allied industry companies and associations in the steel, glass, container, labeling and machinery fields. Object, of course, was to fill in these representatives of allied firms on just what is being done to promote and publicize canned foods so that their programs may be geared accordingly.

In a round table discussion, many of the allied industry people expressed enthusiasm and interest in the program, and agreed with the NCA suggestion that the wholesomeness and purity of canned foods might be a suitable theme for 1961 emphasis.

MARKETING CO-OP SETS CHERRY PRICE

The Cherry Producers Marketing Cooperative, Inc. of Grand Rapids, Michigan, this week came out with a 7½¢ price on red tart cherries. The 7½¢ price, which in terms of processed raw fruit equivalent amounts to 14.3¢ a pound, compares with a 10-year 1950-59 average grower price of 7.4¢ and a 1959 price of 6¼¢ according to the association. The 1960 price is 1 percent over average and 20 percent over 1959, and is based on an Association estimate of the 1960 crop of 232,720,000 pound production, compared with a 10-year average production of 260,870,000 and a 1959 production of 274,060,000. The Association estimates that the processors' fob prices must average 3 percent higher than average and 10.3 percent higher than 1959. "This means," said the Association, "that to pay growers 20 percent more than last year, processors must do a better than average selling job in 1960."

The Association estimates the average processor's price for the next 12 months at 14.8¢ per pound for frozen cherries, $2.00 a dozen for 303's, and $12.00 a dozen for No. 10's compared with 13.2¢, $1.70 and $10.50 average price on 1959 pack, and 14.8¢, $2.20 and $13.25 respectively on the 1958 pack.

DUFFY MOTT MERGER

Duffy-Mott Company, New York food processors and distributors, has completed the purchase of the Pratt-Low Preserving Company of Santa Clara, California.

Pratt-Low is a quality packer of California fruits and vegetables and a well known line of nationally distributed dietary foods. The Pratt-Low plant includes 407,100 square feet of processing, warehousing and freezing facilities on 22 acres.

Duffy-Mott is a leading producer of processed apple products sold under the "Mott's" label, and a large producer and distributor of prune juice under the "Sunsweet" label, and also processes and distributes Clapp's baby foods and the new drinks Mott's "A.M." and "P.M." introduced last year.

The acquisition places Duffy-Mott in a position to effectively compete in West Coast markets where it was heretofore handicapped by high freight costs from its four existing plants in New York and Pennsylvania.

MILAN SMITH TOURING RUSSIAN FOOD PLANTS

Milan D. Smith, 5517 Chamberlin Ave., Chevy Chase, Md., President of the National Canners Association, is a member of an exchange team of food executives that left June 24 on a one-month tour of food plants and research institutions in Russia.

The group and the tour was organized by the U. S. Department of Agriculture. Dr. G. E. Hilbert, Director of the Foreign Research & Technical Programs Division of USDA's Agricultural Research Service, is chairman of the team. The project comes under the agreement of three years ago between th U. S. State Department and the Soviet Foreign Office to exchange visiting teams of food processors and researchers.

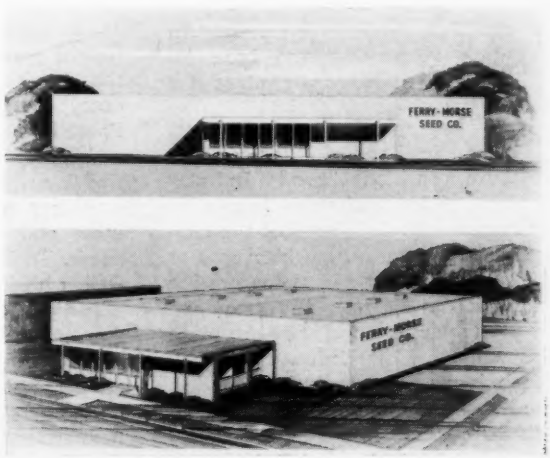
Besides Mr. Smith and Dr. Hilbert, the American Food Industry Research consists of W. R. McLellan, Vice President, Food Machinery Corporation International, San Jose, Calif.; Dr. Eugen Wierbicki, Rath Packing Company, Waterloo, Iowa; David M. Levitt, President, Doughnut Corporation of America, New York, N. Y.; Dr. Fred E. Deatherage, Chairman, Department of Biochemistry, College of Agriculture, Ohio State University, Columbus, Ohio; and Dr. O. W. Herrmann, Deputy Administrator, Agricultural Marketing Service, USDA, Washington, D. C.

Visits will be made to Russian canning, baking, dairy, freezing, grain, meat packing and sugar plants, as well as to various research institutions of these industries. The tour will divide about evenly between plants and institutions. Russian cities included are Moscow, Kiev, Kishenev, Kherson, Krasnodar, Tbilisi, and Baku. First event on the itinerary will be a meeting with the State Scientific and Technical Committee of the U.S.S.R. Council of Ministers, in Moscow.

NEW FERRY MORSE WAREHOUSES—Ferry Morse Seed Company has announced the opening of these two new Bulk Sales and Service warehouses to offer faster and better service to their customers.

Top is the Buffalo, New York branch which will open July 15 and will be managed by Howard W. Marsh who has been a sales representative in the east for several years and who is experienced in Dealer and Canning Trade Sales.

Bottom is the Racine, Wisconsin warehouse which opened May 2 and is managed by Ned S. Banton who has been with F-M for 14 years and is well known in the Seed and Canning Industry circles. Prior to assuming management of the new regional branch, Mr. Banton was manager of the company's Processor Division at Detroit.



NEWS *and Announcements*

APPLE INSTITUTE ELECTS

John A. Hauser, President of C. H. C. H. Musselman Company, Biglerville, Pennsylvania, was elected President of the Processed Apples Institute at the 9th Annual Meeting held at The Greenbrier, White Sulphur Springs, West Virginia, June 15-18. L. W. Brown, National Fruit Product Company, Inc., Winchester, Virginia, retiring president, was elected Vice President, as was M. E. Knouse, Knouse Foods, Inc., Peach Glen, Pennsylvania. H. E. Meinhold, Duffy-Mott Company, New York City, and W. A. Overstreet, Sebastopol Cooperative Cannery, Sebastopol, California, were reelected vice presidents. J. Pinckney Arthur, Shenadoah Valley Apple Cider & Vinegar Corporation, Winchester, Virginia, was elected Treasurer, and C. A. Ray, New Era Canning Company, New Era, Michigan, continues as Secretary.

These officers also serve on the Board of Directors, together with Gordon D. Bowman, Bowman Apple Products Company, Mount Jackson, Virginia; J. E. Klahre, Apple Growers Association, Hood River, Oregon; T. Rickenback, Berks-Lehigh Cooperative Fruit Growers, Fleetwood, Pennsylvania; and James J. Tormey, Lyndonville Canning Company, Lyndonville, New York.

Fall River Canning Company (Fall River, Wis.) has completed the installation of a continuous cooker at the Markesan plant, which will be used for the 1960 pea and corn packs. An irrigation system has also been installed at the Markesan plant for waste disposal.

Careers in Food Technology — A brochure entitled "Food Industry Careers in Food Technology" prepared by Processor K. G. Weckel of the University of Wisconsin, has been sent to Wisconsin canning plants for posting where it can be seen and examined by young people working in the plant this summer. The University of Wisconsin is one of 20 institutions listed in the brochure as offering training in this field.

The Canadian Food Processors Association Annual Convention will be held at the Prince Edward Hotel, Windsor, Ontario, January 29-February 1, according to an announcement by Secretary-Manager Philip R. Robinson.

Mammoth Spring Canning Co. (Sussex, Wis.) has replaced their corn cutters with 13 new TUC machines. The company plans to add succotash in No. 303's. A new warehouse 80 x 160 feet has been added to the company's Eden plant.

Hungerford Packing Company, (Hungerford, Pa.) has constructed a new building to house the company's label and casing department. The new unit is modern in every detail and equipped with the latest labeling, casing and carton printing equipment and is adjacent to and connected with the No. 9 warehouse, truck loading platforms, and rail siding. Bright storage palletized cases will be labeled and shipped from this new unit. Off-the-line labeling is done from the company's labeling and casing department within the plant proper.

New Era Canning Company, New Era, Michigan, has constructed a new 60 x 100 foot warehouse of tile wall construction with steel frames and steel roof, eliminating all posts. The warehouse has a storage capacity for 100,000 cases.

Morris April & Brothers (Bridgeton, N. J.) has named Joseph P. Rothwell, Jr., a partner in a food brokerage firm for the past several years, manager of the Eatmor Division, filling the vacancy caused by the death of Dale Poore last year. The division produces and packages the "Eatmor," "Cape Cod," and "April Orchards" brands of cranberry sauce, all nationally distributed, and also private brand label goods. In his new position Mr. Rothwell, who lives in Elkins Park, Pennsylvania, will work closely with Morris April Brothers brokers throughout the country and will direct all promotional efforts of the division. Morris April, president of the firm, made the announcement.

CALIFORNIA STRIKE REPORTED SETTLED

Bargaining officials of the California Processors & Growers, Inc. and the Teamsters California Council of Cannery Unions, agreed on terms of a two-year contract on Sunday, June 26, barely in time to salvage the State's apricot pack. Both agencies said they expected members to accept the terms and that the 66 plants affected would begin operations immediately.

The contract provides for wage increases of 10¢ to 15¢ retroactive to March 1, a 9¢ wage increase March 1, 1961, and a number of fringe benefits.

Before the strike began on June 16 wages had ranged from $1.67 to $2.70 an hour. Peak employment in mid-Summer is estimated at about 55,000.

Vita Food Products of Maryland has announced that Dr. Melvin A. Benarde, a University of Maryland specialist in food quality control and research, has joined the company's Chestertown, Maryland plant.

H. J. Heinz Company (Pittsburgh, Pa.) has announced the appointment of E. F. Ehrenberger as purchasing agent, packaging materials, succeeding R. J. Fitzgerald, who retired April 30 after 37 years of continuous service with the company. Mr. Ehrenberger joined the company as a mail boy in 1929 and has been with the company ever since.

Consolidated Foods Corporation has acquired 51 percent of the stock of Vinagrera Venezolana, a Venezuelan firm which processes vinegar and certain sauces. The name of the company will be changed to Alimentos Mundiales de Venezuela C. A., which will be used to supplement the distribution of products under the "Monarch" label in Venezuela.

Drake, McDonald & Sweitzer, (Houston, Tex.) food brokers, have changed the name to McDonald & Sweitzer. There will be no change in personnel, phone number, or street address, which is 3217 Montrose Boulevard in Houston.

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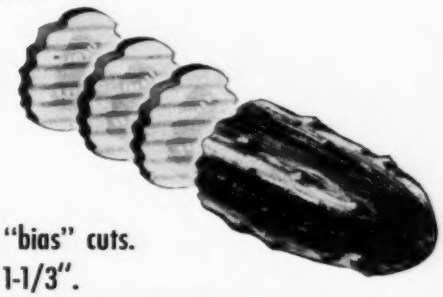

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URSCHEL LABORATORIES INC.
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Designers and manufacturers of precision, high speed cutting equipment for food products

Condition of Crops

EASTON, MD., June 27—Finished packing *peas* June 24. Normal crop; nice quality. *Corn* crop looks good at present. Earliest planting beginning to show tassel. Conditions dry and will show its effect if we do not have normal rainfall during the next two months.

NEW ERA, MICH., June 23—Winding up *asparagus* pack on June 25. About 15 percent increase over last year because of new acreage and almost ideal weather. *Sour cherry* crop less than half of last year's big crop in our area. The government report gives Michigan 75,000 tons as against 86,000 tons harvested last year. *Beans* being planted under favorable conditions.

DARKE COUNTY, OHIO, June 23—Normal acreage of *tomatoes* was planted on schedule. Present prospects indicate a normal or better yield in comparison to last year. Rainfall has been ample. Most *tomato* fields now need cultivating.

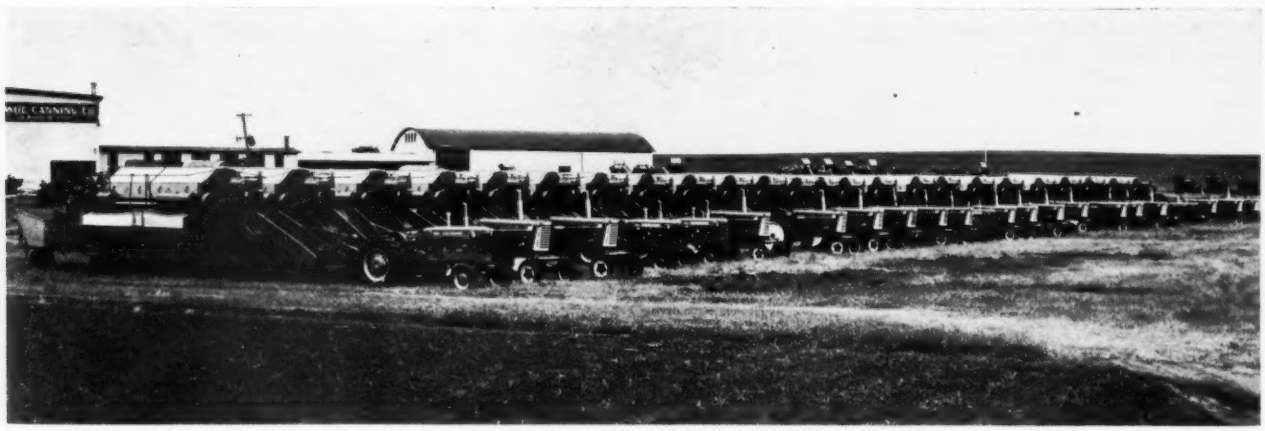
NORTH BALTIMORE, OHIO, June 24—Finished planting *tomatoes* June 4. Acreage the same as last year. Plants are all looking very good and healthy but a little slow. We need some warm nights to bring on a more rapid growth. Prospects of a good crop are very good at this time.

WISCONSIN, June 24—Beginning our first run of *Alaska peas* at two of our plants. We could very well have one of our finest packs both as to quality and yield. Early plantings have very good growth and a heavy pod set. Expect to get all plants in operation next week. *Sweets* also show fine prospects. *Corn* progress is slow; farthest advanced fields show 15 inches compared with 47 inches a year ago. Stands have been reduced because of uneven or lost emergence. Cutworm may peril late *corn*. *Bean* crop is 40 percent planted, with planting slowing down because of coolness of weather.

WISCONSIN, June 24—Soil moisture is satisfactory throughout the state except in some Northern and Western areas where it is wet. On June 22 first *pea* canning started in the Southern part and a few additional plants plan to start today and tomorrow. Starting dates generally have been set back because of the cool weather and more than half of the plants do not expect to start canning until after July 4. Three-fourths of the reports rate the crop as good or excellent and one-fourth as fair. Warm weather is needed for *sweet corn*. Some *corn* is still being planted which makes it look as though the crop in Wisconsin will not be ready for harvest until the latter part of September. Even though the season is late most canners feel prospects are good at this time. Completed 50 to 60 percent of the *snap bean* planting and *lima bean* planting is 70 to 95 percent complete. Both crops considered good to fair. Some root rot is reported in *snap beans* and weeds are a problem for both *snap beans* and *lima beans*.

WISCONSIN, June 24—Alaska peas looking very good at this time and expect to begin packing on June 29. Believe our *sweets* could be considered very good at this time. Much depends upon future weather and eventual outcome of the late plantings. Expect to be in heavy production of *peas* by July 4. Have treated approximately 25 percent of our acreage for pea aphid infestation. First plantings of *corn* were made on May 14 and there will be a very small percentage which will be knee high by Fourth of July. Expect to have remaining acreage planted by June 30, weather permitting. *Corn* will definitely be on the short side if we do not get some warmer weather.

CLEVELAND, WIS., June 22—Less than half acreage planted on *Alaska peas;* 130 acres instead of 300. Planted 900 acres of *peas* instead of 1300 acres. Two weeks late with actual planting going in in only 15 day spread. Too cool and wet for *corn*. Still planting this week. First planting only 2 inches high. *Alaska peas* do not look very good, blossoming short. Later *peas* better but late plantings will show evidence of bunching. Will look for only 60 to 70 percent crop on *peas;* 80 percent on *corn*.



POISED FOR PETIT POIS—A number of Wisconsin plants started on peas in a small way this week of June 26, but the season will be on in earnest the week of July 4. Shown here are a battery of 24 Scott Viner Combines poised and ready for action at the Oconomowoc Canning Company main plant. Scott Viner is delivering 82 of these pea and lima bean Combines this year—all they could make. In all there are a total of 195 Combines running this year throughout the United States and Canada, and there are 7 located in Australia. Barring another steel strike which hampered operations somewhat this past year, Scott expects to make and deliver even a greater number of combines this coming year to fill requests already being made for shipment next year. Oconomowoc says the new equipment will expedite harvesting, cut down labor and extra trucking, and more importantly, get the peas in the can in the fastest possible time. The firm has likewise installed additional automatic can unloaders, again to cut down labor cost and expedite handling.

USDA REPORT

PRELIMINARY PLANTED ACREAGE

June 15, 1960

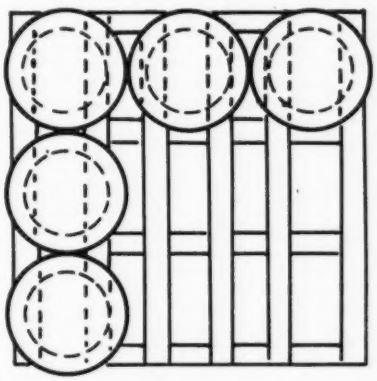
SUMMARY: The 1960 planted acreage of the 9 principal vegetables for processing is approximately equal to last year's plantings, but 10 percent below average, according to the U. S. D.A. Crop Reporting Board. The nine crops usually account for about 93 percent of the planted acreage of the 10 crops for processing covered in the regular program of reports. Reductions in acreage from last year are indicated for three of these crops as follows: sweet corn, down 3 percent; cucumbers for pickles, 7 percent and tomatoes, 1 percent. Increases in planted acreage over last year are green lima beans, up 15 percent; snap beans, 6 percent; beets for canning, 7 percent; kraut cabbage (contract acreage only) 14 percent; green peas, 2 percent; and spinach (winter and spring) 2 percent.

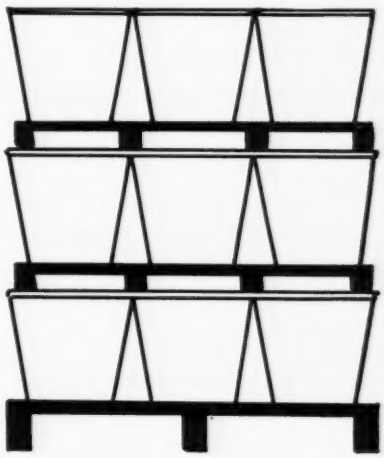
SNAP BEANS: The 1960 acreage planted to snap beans for processing is 6 percent higher than in 1959 and 30 percent above average. This year's estimate of planted acreage is 185,700 acres which compares with 176,000 acres planted in 1959 and an average of 143,200 acres. Of the 185,700 acres planted this year, 145,980 acres are for canning and 39,720 acres for for freezing. The acreage planted for canning is 7 percent more than last year's and the acreage for freezing is 1 percent higher. Green varieties at 162,540 acres represent about 88 percent of this year's total snap bean acreage and wax beans the remaining 12 percent. Plantings of green varieties in 1960 is 7 percent more than in 1959 but acreage of wax varieties is 1 percent less. Acreage of Blue Lake beans is up 10 percent over last year.

SWEET CORN: The 1960 acreage planted to sweet corn for processing is estimated at 434,690 acres. This is 3 percent less than the 450,200 acres planted in 1959 and 5 percent below the average plantings of 459,700 acres for the preceding 10 year period. States showing an increase over 1959 plantings were widely scattered and include Oregon, Washington, Illinois and Pennsylvania. This year's planting of 360,590 acres for canning is 6 percent less than the 1959 planting for canning. The 74,100 acres for freezing is 9 percent above last year's acreage. The acreage planted this year to yellow varieties of sweet corn is 3 percent less than last year. The acreage of white varieties is down 10 percent.

CUCUMBERS: The planted acreage of cucumbers for pickles in 1960 is estimated at 102,040 acres. This year's acreage is 7 percent less than the acreage planted in 1960 and 28 percent below average. The acreage now estimated as planted for 1960 is only 4 percent less than was intended. The only important States with more acreage than last year are North and South Carolina and Washington. Michigan, which has the largest acreage, is down 12 percent from 1959.

GREEN PEAS: Production of green peas for processing is forecast at 441,980 tons, 7 percent less than last year's production and 5 percent under average. Illinois, Wisconsin, Washington and Oregon account for most of the decline in production. Smaller contracts and unfavorable weather for planting were jointly responsible for the reduced acreage. Major States with increased production prospects are Minnesota and California. No separate production forecasts are made for freezing and canning. However, acreage planted for freezing is 8 percent above last year and canning acreage is down 1 percent.

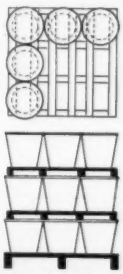




CANNERS PALLETIZE WITH HAMPERS AND SAVE LABOR COSTS

George S. Davidson, President Foster Canning Company, Napoleon, Ohio, canners of quality vegetables, juices, and specialties, writes about palletizing ⅝th bushel hampers of tomatoes:

"We palletized 50% of our operations in 1958, and we palletized our entire operation in 1959. We find it very satisfactory considering the fact that in this fashion we avoided the necessity of buying field boxes and making a huge investment in lumber."



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MARKET NEWS

NEW YORK MARKET

Day-To-Day Fill-In Continues—Buyers Waiting Out Market to get Closer Picture of Outlook—Prices Generally Hold

By "New York Stater"

New York, July 1, 1960

THE SITUATION.—Aside from an easing in some sizes of green beans a firmer market for syrup pack sweet potatoes, canned foods were rather featureless here during the week. There was a continued moderate day-to-day fill-in demand reported, but distributors generally are not covering ahead and are still waiting for volume offerings from the new packs to give a clearer picture of the near-term price-supply outlook.

THE OUTLOOK.—Canned foods buyers are looking over their West Coast fruit holdings in the light of early pack losses stemming from the cannery strike in California and possible cutbacks in production of major fruits later on in the season. Thus far, however, there has been no rush to acquire additional supplies from canners carryover holdings. Canners, on the other hand, are not pressing unsold stocks from last season's pack on the market.

TOMATOES.—Steady volume of trading in small lots is reported in tomatoes, with canners in the tri-states quoting standard ls at $1.15, 303s at $1.35, 2½s at $2.27½-$2.30, and 10s at $7.25, all f.o.b. canneries. Extra standards, where available, are commanding $1.50 on 303s and $2.40 on 2½s. Midwestern tomato packers continue to hold standard 303s at $1.50, while Florida packers are the low sellers in the market with standard ls at $1.00, 303s at $1.30, 2½s at $2.00, and 10s at $7.00, f.o.b.

BEANS.—Canners have shown more inclination to trade on green beans as the supply picks up and offerings of standard round pod 303s are reported out of the tri-states at $1.15, with extra standards at $1.25 and fancy at $1.40. New York State canners are holding fancy cut at $1.35. On French style, fancy 303s are listed at $1.55, with extra standards commanding $1.40. Demand is routine. Meanwhile, the market for lima beans remains in strong position, with fancy tiny all-green firm at $2.50 on 303s, with small at $2.15.

PEAS.—With the market in a relatively strong statistical position, insofar as carryover holdings are concerned, new pack standard pod run sweets out of the tri-states are coming in for a good inquiry at $1.15, with extra standard 303s at $1.25. Market in the midwest is also showing a steady tone.

SWEET POTATOES.—Caners have upped their lists on syrup pack sweet potatoes, with fancy 303s now held at $1.50 and 8-ounce at 95 cents, f.o.b. tri-state canneries. Fancy whole in squat 3s were upped to $2.00. Other sizes remained unchanged, but a stronger over-all market on syrup pack is in prospect as sugar prices move up 20¢ per 100 pounds on July 1.

SPINACH.—A little selling pressure has developed on fancy 10s spinach in the East, with offerings at $6.50, but the market for table sizes is unaffected, 303s listing at $1.40 and 2½s at $2.00, f.o.b. canneries. Demand is quiet.

CITRUS.—Reports from Florida note a steady undertone in canned single strength citrus juices, with orange juice 2s holding at $1.45 on natural, with 46-ounce at $3.40, while the sweetened lists at $1.35 and $3.25, respectively. Natural grapefruit juice is quoted at $1.20 for 2s and $2.65 on 46-ounce, with sweetened at $1.15 and $2.55, while blended juice is quoted at $1.32½ on natural 2s and $1.27½ on sugar-added, with the 46-ounce at $3.00 and $2.90, respectively. Grapefruit segments hold at $1.90 for fancy 303s, with citrus salad at $2.80, all f.o.b. Florida canneries.

CALIFORNIA FRUITS.—Reports from the Coast are that independents are now running on the apricot pack. There were no price developments in West Coast fruits during the week, both sellers and buyers being disposed to remain on the sidelines until the 1960 pack situation clarifies.

APPLE SAUCE.—With further consumption gains reported, buyers are showing more interest in apple sauce. Currently, the market in the East is quoted steady at $1.25 for fancy 303s, with 10s ranging from $6.75 to $7.25.

SARDINES.—Reports from Maine continue unfavorable with respect to the progress of the 1960 sardine pack, and the market continues to show a steady tone. Few canners are in position to quote carlots, and business is generally limited to small parcels to meet distributors' immediate needs.

SALMON.—The arrival of warm weather over the greater part of the country has brought with it a seasonal upturn in salmon movement at retail, and wholesalers are getting more replacement demand from their customers. With the market in first hands well sold up, activity in wholesale channels remains quiet, awaiting the offering of new packs.

TUNA.—Distributors report a substantial pick-up in demand for tuna, and the market is taking on greater activity at all levels. A steady undertone prevails on both domestic and imported packs.

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CHICAGO MARKET

Heavy Commitments Out of New Packs —Northwest Canners Withdraw, Pro-Rate Deliveries Loom—California Strike Settled With Higher Prices in the Offing

By "Midwest"

Chicago, June 30, 1960

THE SITUATION.—Outside of a few exceptions, trading this week in the Chicago area was mostly of the routine variety. However, forward commitments out of coming packs have been heavy as the trade here have been concerned about some of the reports from major growing areas and have not hesitated to climb on the band wagon. The Northwest seems to be the focal point of their attention as everything grown in that area appears to have been effected by very adverse weather. Many canners there have already withdrawn on new packs despite the fact local packs have not yet started. Sweet cherries and pears appear to have been hurt the worst with estimates of pro-rates on business already accepted running around the fifty per cent mark.

There has been a necessary lull in shipments from California because of the cannery worker's strike but this will be replaced with a rush of shipments now that the strike has been terminated. The final settlement will push up costs substantially as processors have given in on most of the union's demands. Apparently the pressure to capitulate came from the grower controlled co-ops where members had raw fruit to worry them.

Locally, the price of peas and corn continues to advance as sales have been good and new pack prospects are tied to a lot of question marks. Tomatoes likewise continue on the strong side as too much rain is not helping the current crop in these parts and spot goods are very short. The cherry crop, both in Michigan and Wisconsin, is not shaping up at all as anticipated and the RSP market is beginning to get well. Actually, there is little or nothing in the way of bargains from the buyer's point of view,

BEANS.—Wisconsin bean canners are still fighting weather conditions as the crop there continues to run late. Ozark canners have been canning new beans and standard 303 cuts are now offered at $1.10 with tens at $6.50. However, the trade here are not showing much interest still hoping to buy something in 303s that could be sold for a dime with a profit attached. New York canners are expected to get under way on new pack about the middle of July and should find a ready market for fancy beans. Stocks here are low and will need replenishment soon. Every institutional buyer in this market is looking for fancy cut Blue Lakes in tens and can't find a thing. A very tight market.

PEAS.—Illinois canners are now under way on new pack peas but they have pegged prices at $1.20 for standard 303s and $6.50 for tens which the average buyer thinks is entirely too high but then maybe the trade have just become accustomed to buying peas too cheap. The spot market is creeping up to where some canners are now holding fancy three sieves at $1.62½ and tens at $9.00. Those same canners are also holding standards at $1.25 and $6.75 but they are not selling much at those levels as yet. In view of the average distributor's ideas in regards to such price levels, it will be interesting to see just what happens to the current price structure.

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CORN.—Planting still continues as this goes to press which ordinarily would never happen but canners seem determined to plant all possible despite the delay. Prices have been inching upward with fancy corn prices now up to $1.55 for whole kernel in 303s and $8.50 for tens. Cream style is not far behind at $1.47½ and $8.50. The cheapest corn offered today from local processors is standard cream style at $1.15 for 303s and even that is not too plentiful. Sales and shipments have been up on an advancing market with the trade showing little resistance.

TOMATOES.—Tomato growers here in the Midwest have been having their problems and they haven't been getting any better. Mother Nature just seems to be raising hob with everything and tomatoes are no exception. Local spot offerings are very limited with nothing in 303s listed at less than $1.50. There are a few extra standard 2½s offered at $2.40 to $2.50 and fewer ones at $1.20 and that just about completes the picture. Eastern and southern canners are no lower than $1.30 for 303s and higher in many instances. California canners are holding at $1.40 and $2.00 for standard 303s and 2½s with new pack still 60 days away.

KRAUT.—The crop is late and local canners will never get the early cabbage they hoped for to ease the pressure early in the fall when spot stocks will either be at a minimum or exhausted. Fortunately, sales ease off considerably during the warm summer months but the real squeeze will come early next September when the annual fall push on kraut gets under way. The market continues very strong with prices holding steadily at $6.60 for fancy tens, $1.95 for 2½s and $1.42½ for 303s.

CHERRIES.—Local processors earlier could see possibilities of an excellent pack of both sweet and sour cherries but the crop has not developed in that manner. It appears now the freezers will take a much larger than normal supply of the RSP cherries and the briners will likewise look to this area for additional supplies because of the fall down in the Northwest. It means a tight pack and spot prices are finally beginning to improve. On the West Coast, prices on black cherries have been held back but first quotations on new pack Annes list fancy grade at $21.30 for tens, $6.15 for 2½s and $3.67½ for 303s. Choice are quoted at $20.00, $5.85 and $3.42½ with standards at $14.00 for tens and $5.55 for 2½s.

CALIFORNIA FRUITS.—Now that the strike is out of their hair, California canners can get back to canning apricots, a small part of which was lost because of the delay. However, there is still an ample supply of cots for canning. No prices on the new pack as yet. Reports from the Coast indicate at least a normal amount of Cling peaches and pears and buyers here may have to look for a greater part of their requirements on pears than usual in this area due to the anticipated shortage in the Northwest. Prices on spot goods still available continue steady.

NORTHWEST FRUITS.—Here is the problem center with just about everything expected to be on the short side. There is still some question as to whether any prune plums will be packed at all and now a number of canners indicate they may have to pro-rate orders already confirmed out of new pack on both Royal Anne and black Bing cherries about 40 to 50 per cent. Bartlett pears are badly hurt with a pack of somewhere around fifty to sixty per cent anticipated. Under such circumstances, most of the industry will no longer accept order on new goods with prices on unsold spot stocks still available very strong. Those buyers who do not have a booking on file with somebody are going to have a real rough road to hoe this coming season.

CALIFORNIA MARKET

Cannery Workers Strike Settled—Field Prices on Apricots—Cling Peach Pack Projected

By "Golden Stater"

San Francisco, June 29, 1960

THE SITUATION.—Union and cannery negotiators were in straight 17 hour session Saturday and Sunday to arrive at an agreement which was ratified Monday, June 27, by both the union workers and the processors' association. A contract was signed for two years calling for average 12¢ per hour increase retroactive to March 1, and an automatic 9¢ an hour increase next year. Together with fringe benefits the unions secured just about what they asked for. The approximate 60 closed canneries reopened Tuesday, June 28, and were in full swing Wednesday. Backlog of shipping to catch up and setting up cannery for apricots will probably delay rush shipments.

APRICOTS.—With the end of the cannery strike, field price negotiations began immediately. Santa Clara price appears to be set at $90.00 a ton with a 10 percent tolerance on 16 up count. Field price last year averaged about $10.00 per ton higher. Original estimated tonnage of 230,000 tons (last year 220,000) reduced by first heat wave to 210,000 tons prior to strike, may be reduced another 20 percent by strike. Best guess at the moment is 190,000 to 195,000 tons. Why lower field prices? The answer is the big concentrators, with carryovers, are not active this year. There should be plenty of apricots, but not as large a pack as last year. The weather is favorable now (not too hot) but weather could be the determining factor from here on out. The original large fruit estimate was cut down by heat setting the size. So much depends on the fruit size when harvesting of the large Santa Clara tonnage starts (latest district but about one week ahead of normal). This will determine the size of the pack of the various grades, and in particular, how many of the cheaper standard whole unpeeled will be packed. Last year's big pack of this item was sold at loss prices for the canner.

CLING PEACHES.—Agreement reached on the projected size of the pack. The estimated crop of 705,000 tons will be trimmed down by the green drop and off-grade to 604,115 tons, which will be further reduced by the diversion program to 553,553 tons. 149,000 tons will be used for cocktail, fruits for salad, mixed fruits, and baby food. Balance or 404,553 for straight cling pack.

This tonnage projects to a 22,250,473 case pack, plus 2,649,527 case carryover, or a total supply of 24,900,000 cases. Last year the pack of 21,485,012 cases, plus a carryover of 3,039,467 cases, made a total supply of 24,524,479 cases. In other words, about 400,000 cases larger supply than last year.

The Cling Peach Association pricing objective would be $53.00 per ton, plus about $3.30 a ton for grade premiums, or $56.30 against last year's average $59.50 per ton. However, the new wage contract and other increased cannery costs could easily eat up more than this reduced field cost. Cling Peach Association will not make formal price until harvest time.

NOTICE

Change of Address

CANNING TRADE
2504 St. Paul Street
Baltimore 18, Maryland
Phone: HOpkins 7-3338

STOCKS AND SHIPMENTS

Compiled by NCA Division of Statistics

CANNED GREEN & WAX BEANS
(Actual Cases)

	1958-59	1959-60
Carryover, July 1.....	5,449,272	6,111,363
Pack, July 1 to Jan. 1..	26,143,316	24,462,441
Pack, Jan. 1 to June 1..	1,112,908	1,357,460
Total supply to June 1..	32,705,496	31,931,264
Shipments during May..	2,142,806	1,950,995
Shipments, July 1 to June 1.....	25,962,923	27,201,845
Stocks, June 1.....	6,742,573	4,729,419

CANNED SWEET CORN
(Actual Cases)

	1958-59	1959-60
Carryover, Aug. 1.....	5,179,645	2,662,751
Pack	32,078,437	40,160,497
Total Supply.....	37,258,082	42,823,248
Shipments during May..	2,318,444	2,461,228
Shipments, Aug. 1 to June 1.....	31,265,246	35,224,119
Stocks, June 1.....	5,992,836	7,599,129

CANNED PEAS
(Actual Cases)

	1958-59	1959-60
Carryover, June 1.....	8,495,074	9,649,751
Pack	33,110,010	29,020,062
Total Supply.....	41,605,084	38,669,813
Shipments during May..	2,717,174	1,938,567
Shipments, June 1 to June 1.....	31,955,333	32,244,275
Stocks, June 1.....	9,649,751	6,425,538

CANNED APPLES
(Basis 6/10's)

	1958-59	1959-60
Carryover, Sept. 1.....	1,058,809	853,947
Total Pack.....	3,639,132	4,033,768
Total Supply.....	4,697,941	4,887,715
Shipments during May..	302,444	347,962
Shipments, Sept. 1 to June 1.....	3,247,875	3,050,074
Stocks, June 1.....	1,450,066	1,837,641

CANNED APPLE SAUCE
(Actual Cases)

	1958-59	1959-60
Carryover, Sept. 1.....	1,836,446	1,994,854
Total Pack out of 1959 Crop	16,002,901	17,240,300
Total Supply.....	17,839,347	19,235,154
Shipments during May..	1,193,680	1,272,615
Shipments, Sept. 1 to June 1.....	13,082,505	13,423,329
Stocks, June 1.....	4,756,842	5,811,825

CANNED RED PITTED CHERRIES
(Actual Cases)

	1958-59	1959-60
Carryover, July 1.....	104,596	197,433
Pack	2,746,314	4,128,487
Total Supply.....	2,850,910	4,325,920
Shipments during May..	116,567	213,527
Shipments, July 1 to June 1.....	2,602,591	3,721,345
Stocks, June 1.....	248,319	604,575

SAFE RETORT PRACTICES

(*Continued from page* 8)

should consult the N. C. A. Laboratory or his can supplier.

Adequate sterilization is the heart of the canning process, and makes commercially canned foods the "Safest on Earth."

REFERENCES

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5. D. V. Alstrand and R. Royce, "The Practical Value of Careful Retort Operation." N. C. A. INFORMATION LETTER No. 1219 (Convention Issue), 65-7, Jan. 26, 1949.
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8. *Processes for Low-Acid Canned Foods in Metal Containers,* National Canners Association Bulletin 26-L, Eighth Edition, Dec. 1955.
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Conventions and Schools

JULY, 6-22, 1960—INDIANA CANNERS ASSOCIATION, Technicians School, Purdue University, Lafayette, Ind.

JULY 7-8, 1960—TRI-STATE PACKERS ASSOCIATION, Annual Summer Outing, Miles River Yacht Club, St. Michaels, Md.

July 14-15, 1960—NATIONAL KRAUT PACKERS Association, Annual Meeting, Catawba Cliffs Beach Club, Port Clinton, Ohio.

JULY 19-21, 1960—WESTERN PACKAGING & MATERIALS HANDLING EXPOSITION, Pan Pacific Auditorium, Los Angeles, Calif.

JULY 25-AUGUST 5, 1960—NEW YORK STATE CANNERS & FREEZERS ASSOCIATION, Annual Mold Count School, N. Y. State Experiment Station, Geneva, N. Y.

JULY 29, 1960—NORTHWEST CANNERS & FREEZERS ASSOCIATION, Summer Membership Meeting, Timberline Lodge, Mt. Hood, Ore.

AUGUST 8, 1960—NEW YORK STATE CANNERS & FREEZERS ASSOCIATION, Summer Outing, Monroe Golf Club, Pittsford, N. Y.

AUGUST 11-12, 1960—COOPERATIVE FOOD DISTRIBUTORS OF AMERICA, 3rd Annual Management Conference, Boulder, Colo.

OCTOBER 6-9, 1960—FLORIDA CANNERS ASSOCIATION, 29th Annual Convention, Fontainebleau Hotel, Miami Beach, Fla.

OCTOBER 17-21, 1960—NATIONAL SAFETY CONGRESS, Chicago, Ill.

OCTOBER 19-21, 1960—NATIONAL PICKLE PACKERS ASSOCIATION, Annual Meeting and Pickle Fair, Edgewater Beach Hotel, Chicago, Ill.

NOVEMBER 3, 1960—ILLINOIS CANNERS ASSOCIATION, Fall Meeting, LaSalle Hotel, Chicago, Ill.

NOVEMBER 4-5, 1960—FLORIDA VEGETABLE CANNERS ASSOCIATION, 2nd Annual Convention, Deauville Hotel, Miami Beach, Fla.

NOVEMBER 13-16, 1960—GEORGIA CANNERS ASSOCIATION, Annual Convention, General Oglethorpe Hotel, Savannah, Ga.

NOVEMBER 14-15, 1960—WISCONSIN CANNERS ASSOCIATION, 56th Annual Convention, Schroeder Hotel, Milwaukee, Wis.

NOVEMBER 14-17, 1960 — AMERICAN BOTTLERS OF CARBONATED BEVERAGES, 42nd Annual Convention, Cobo Hall, Detroit, Mich.

NOVEMBER 20-21, 1960 — PENNSYLVANIA CANNERS ASSOCIATION, 46th Annual Convention, Yorktowne Hotel, York, Pa.

NOVEMBER 21-22, 1960—MICHIGAN CANNERS & FREEZERS ASSOCIATION, Fall Meeting, Pantlind Hotel, Grand Rapids, Mich.

NOVEMBER 28-29, 1960—OHIO CANNERS & FOOD PROCESSORS ASSOCIATION, 53rd Annual Convention, Deshler-Hilton Hotel, Columbus, Ohio.

NOVEMBER 28-DECEMBER 1, 1960—VEGETABLE GROWERS ASSOCIATION OF AMERICA, Annual Convention, Schroeder Hotel, Milwaukee, Wis.

DECEMBER 1-2, 1960—NEW YORK STATE CANNERS & FREEZERS ASSOCIATION, 75th Annual Meeting, Statler-Hilton Hotel, Buffalo, N. Y.

DECEMBER 5-6, 1960—TRI-STATE PACKERS ASSOCIATION, Annual Convention, Lord Baltimore Hotel, Baltimore, Md.

DECEMBER 10-14, 1960 — NATIONAL FOOD BROKERS ASSOCIATION, National Food Sales Conference, Chicago, Ill.

DECEMBER 12-14, 1960 — NATIONAL CONFERENCE ON WATER POLLUTION, Sheraton-Park Hotel, Washington, D. C.

JANUARY 8-10, 1961—NATIONAL PERSERVERS ASSOCIATION, Annual Convention, Galt Ocean Mile Hotel, Ft. Lauderdale, Fla.

JANUARY 12-13, 1961—CANNERS LEAGUE OF CALIFORNIA, 38th Annual Fruit & Vegetable Sample Cutting, Fairmont Hotel, San Francisco, Calif.

JANUARY 12-15, 1961—ASSOCIATION OF INSTITUTIONAL DISTRIBUTORS, Annual Convention, Galt Ocean Mile Hotel, Ft. Lauderdale, Fla.

JANUARY 23-26, 1961—NATIONAL CANNERS ASSOCIATION & CANNING MACHINERY & SUPPLIES ASSOCIATION, 54th Annual Convention, The Conrad Hilton Hotel, Chicago, Ill.

JANUARY 29-FEBRUARY 1, 1961—CANADIAN FOOD PROCESSORS ASSOCIATION, Annual Convention, Prince Edward Hotel, Windsor, Ont., Canada.

MARCH 3-4, 1961—VIRGINIA CANNERS ASSOCIATION, 53rd Annual Convention, Hotel Roanoke, Roanoke, Va.

MARCH 5-7, 1961—CANNERS LEAGUE OF CALIFORNIA, 57th Annual Meeting, Santa Barbara Biltmore, Santa Barbara, Calif.

MARCH 5-9, 1961—NATIONAL ASSOCIATION OF FROZEN FOOD PACKERS, Annual Convention, Statler Hilton Hotel, Dallas, Tex.

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